

CORN & MUSHROOM SALAD WITH PANCETTA & SUMMER GREENS

This flavorful salad has become a mainstay both at my own summer table and at our annual Cena Bianca Dinner at i Ricchi. It is very versatile dish for entertaining during the hot summer months. There is something sweet and earthy about this combination of flavors. There really are no hard set rules for a salad like this – feel free to add other ingredients of your liking. It is great served with grilled meats and seafood as well as by itself as a hearty vegetarian (senza pancetta) entrée.

(PS: I will usually prepare everything beforehand and assemble right before serving)

*Buon Appetito,
Christianne*

Yields: 6

INGREDIENTS:

6 ears of corn, shucked

8 scallions

4 oz pancetta, ¼" dice

½ cup olive oil

12 oz cremini mushrooms, sliced

Salt & pepper to taste

¼ cup lemon juice +1 teaspoon grated lemon rind

½ teaspoon honey

1 teaspoon apple cider vinegar

4 cups frisée lettuce (I like the taste and feathery look of frisée, but you can use whatever fresh greens you like.)

Shaved gruyere (or other sharp cheese for contrast)

2 tablespoons chopped chives (optional) for garnish

DIRECTIONS:

1. Cook corn in salted water until tender. Cool Cut kernel from cob.
2. Sear scallions in a very hot iron skillet or on the grill until charred. Cut into 2" lengths.
3. In the same pan, sauté pancetta until browned. Transfer to paper towel and pour off all but 1 tablespoon of fat from the pan.
4. Heat 2 tablespoons in pan and add mushrooms, salt and pepper.
5. Meanwhile, in a large bowl, whisk lemon juice and zests with the honey, vinegar and remaining olive oil. Taste and add salt & pepper. Add all other ingredients. Toss, taste and adjust seasoning. Top with cheese shavings and serve.